

CUISINE ROMANTIQUE
The Montana Club Valentine's Dinner
Wednesday, February 14, 2007

Entrees

All entrees served with sautéed seasonal vegetables

Supreme of Chicken

One half chicken, oven-roasted in an Orange glaze, served with jasmine rice
23

Pacific and Plains

A 6-ounce all-natural beef tenderloin with a shiraz reduction, and a 6oz northern Pacific lobster tail, with a lemon and thyme compound butter sauce, served with fingerling potatoes
36

NY Strip

A 10 oz Montana Highland Beef NY strip topped with Montana portabella mushrooms sautéed in butter and fresh herbs, served with fingerling potatoes
28

Jumbo Prawns

Roasted and topped with lemon garlic butter, served with grilled vegetables and angel hair pasta
28

Seiben Lamb

Marinated in fresh garlic and tarragon, pan seared, then finished with a white wine pan sauce, served with fingerling potatoes
26

Grilled Vegetable Marinara

18